
COOKE'S

- RESTAURANT & BAR -

NEW YEARS EVE MENU

\$110 per person food with a glass of champagne on arrival

add \$60 for matched wines

Glass of Mumm Cordon Rouge Champagne

HANDCRAFTED SOURDOUGH organic extra virgin olive oil

FIRST COURSE

BEEF CARPACCIO crostini | parmesan custard

Wine match: Villa Maria Cellar Selection Pinot Noir, Marlborough

or

GRILLED PRAWNS & PANCETTA truffled cauliflower | salsa verde

Wine match: Fromm Pinot Gris, Marlborough

SECOND COURSE

CRAYFISH & HERB CRUSTED FISH celeriac & cumin | spanner crab salad | bisque

Wine match: Angove Organic Chardonnay, South Australia

or

LAMB LOIN lamb shoulder | kumara puree | polenta | karengo

Wine match: D'Arenberg 'Footbolt' Syrah, McLaren Vale

Served with

SALAD LEAVES crème fraiche dressing | parmesan

DUCK FAT POTATO

THIRD COURSE

SNICKERS PARFAIT cremeaux | lemon curd

Wine match: Fromm Late Harvest Marlborough, Gewürztraminer

or

ELDERFLOWER ESPUMA yogurt sorbet | kaffir lime meringue

Wine match: Fromm Spatlese, Marlborough, Riesling

TEA OR COFFEE
